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December

We appreciate you dining with us this evening.

We kindly ask for no substitutions (only dietary restrictions), or half orders. We are thankful for your understanding.

Antipasti

ARTISINAL SALUMI & CHEESE & GRISINI (FOR TWO)	25
Meat: Prosciutto di Parma, truffle cacciatorini & hot soppressata	
Cheese: Sottocenere al Tartufo (truffle cow’s milk cheese), Melinda Mae (soft cow’s milk cheese), Womanchego (semi soft cow’s milk cheese)	
GRILLED ARTICHOKE	13
Crushed hazelnuts, shaved Grana Padano & lemon vinaigrette	
WHIPPED RICOTTA	14
Toasted filone bread, herbs, e.v.o.o. & honey	
OCTOPUS “CARPACCIO”	17
Green olive vinaigrette & smoked paprika	
SPICE HONEY GLAZED CRISPY PORK BELLY	16
Apple fennel-arugula salad, pumpkin seeds, golden raisins & lentil vinaigrette	
SHORT RIB & BUTTERNUT SQUASH ARANCINI	16
GRILLED PORTUGUESE OCTOPUS	18
Spicy chickpea purée, gigante beans, celery, red wine vinaigrette & smoked paprika	
ROASTED PROSCIUTTO WRAPPED DATES	14
Gorgonzola cheese, toasted pumpkin seeds & raw brussels sprout salad	
BURRATA MOZZARELLA	15
Gem lettuce, Chianti wine vinaigrette, Castelvetro olives & D.O.P. Prosciutto di Parma	
FRIED RHODE ISLAND CALAMARI	17
Cherry peppers, spicy aioli & arrabiata sauce	
PEPPERED BEEF CARPACCIO	17
Arugula, shaved parmigiana, pickled shiitake mushroom, fried capers, e.v.o.o. & lemon	
MY AUNT JOSIE’S MEATBALLS	15
Stracciatella Mozzarella & sugo napoletano	
MIKEY’S HOT HONEY WINGS	½ dz 12 dz 24
SOUP OF THE DAY	9
Butternut squash, maple crème fraiche, ginger snap crumble	

Neapolitan style Wood oven pizza

OUR BIANCO PIE (A Bricco Classic)	20
Ricotta, goat cheese, garlic cream, parmigiano, red onions, pistachios & truffle honey	
SHRIMP SCAMPI PIE	23
Lemon, capers, chilies, garlic, fresh mozzarella & Grana Padano	
SPICY SOPPRESSATA WHITE PIE	20
Fresh mozzarella, Grana Padano, hot honey & nduja pork	
WILD MUSHROOM PIE	20
Fresh mozzarella, Grana Padano, fontina & truffle paste	
STADIUM PIE	17
Shredded mozzarella & Grana Padano	
MARGHERITA PIE	17
Bianco DiNapoli tomatoes, Fior Di Latte mozzarella & basil	
<i>*ADD PROSCIUTTO DI PARMA \$4*</i>	
PEPPERONI PIE	20
Bianco DiNapoli tomatoes, mozzarella, red onions & fresh oregano	
THREE PIGS PIE	21
Bianco DiNapoli tomatoes, spicy soppressata, pepperoni, sausage, mozzarella, parmigiano & hot honey	
FIG JAM PIE	19
Grana Padano, mozzarella, gorgonzola, D.O.P. Prosciutto di Parma, arugula & aged balsamic vinegar	
SMOKED SALMON PIZZETTA	23
Crème fraiche, capers, red onions & arugula	
PROSCIUTTO PIZZETTA	16
Stracciatella Mozzarella & Prosciutto Di Parma, hot honey & arugula	
PUMPKIN SUGO PIZZETTA	17
Roasted pumpkin sauce, guanciale, Pecorino Fiore Sardo D.O.P. & Grana Padano	
<i>Gluten-Free Crust (\$6)</i>	

salads

RAW SHAVED BRUSSEL SALAD	13
Toasted almonds, dried cranberries, pumpkin seeds, e.v.o.o., lemon & truffle pecorino	
TOSCANO SALAD	14
Mixed greens, tomatoes, mozzarella, olives, artichokes, chickpea polenta croutons, green beans & balsamic vinaigrette	
CAESAR SALAD	13
Romaine, radicchio, Grana Padano & garlic croutons	
BABY LETTUCES	11
Shaved celery, radishes & white balsamic vinaigrette	
<i>*ADD CHICKEN 10 *WILD SHRIMP 10 *SALMON 17 *MEATBALL 5* HANGER STEAK 22*</i>	

Pasta

FRESH HOUSE-MADE FETTUCCINE	26
Pomodoro sauce, basil, whipped burrata, Parmigiano Reggiano	
SPINACH AND TUSCAN KALE RAVIOLI	25
Grass fed butter, gorgonzola, candied walnuts & 8yr aged balsamic vinegar	
HOUSE-MADE SQUID INK CAVATELLI	30
Shrimp, calamari, scungilli, arrabiata, nduja pork, capers & green olives	
MY MOM’S SPAGHETTI CARBONARA	27
Guanciale, peas, soft onions, cage free egg, cracked pepper & Parmigiano Reggiano	
HOUSE-MADE RICOTTA GNOCCHI	28
Ragu of braised veal, rich brodo, fresh peas & truffle pecorino	
TROFIE TRUFFLED MUSHROOM ALFREDO	26
Pancetta, mushrooms, cream, truffle pecorino & toasted breadcrumbs	
PAPPARDELLE ALLA TOSCANA	27
Sausage and beef ragu, chianti wine, Pecorino Toscana, stacciatella mozzarella & cocoa	
PENNE ALLA VODKA	22
Spicy tomato-cream sauce, sundried tomatoes, basil & Grana Padano	
<i>with chicken or sausage \$27 with wild shrimp \$30</i>	
WOOD OVEN BAKED RIGATONI	27
Hot Italian sausage, peas, plum tomatoes, parmigiano, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	27
Classic meat sauce, fresh ricotta & grated nutmeg	

main plates

OUR EGGPLANT PARMIGIANA	25
Wood oven baked & arugula salad	
WOOD OVEN FIRED TUSCAN PORK RIBS	36
Rosemary honey glaze, salsa verde, pineapple chutney, roasted potatoes & butternut squash purée	
MUSTARD BBQ CEDAR PLANKED SALMON*	30
Potato puree, native green beans & beet purée	
FENNEL & BLACK PEPPER CRUSTED TUNA*	39
Potato cake, green olive tapenade & Italian mixed greens	
PAN ROASTED BRANZINO	38
Spaghetti squash, romesco, & almond salsa verde	
PORCINI DUSTED DAY BOAT SCALLOPS	38
Potato foam, roasted mushrooms, bacon onion au jus, & apple and brussel sprout garnish	
OUR CHICKEN PARMIGIANA	28
Aunt Josie’s sauce, mozzarella, Grana Padano & house-made cavatelli	
CHICKEN MILANESE	27
Italian greens, pepperonata & lemon butter sauce	
BELL & EVANS OVEN ROASTED FREE RANGE CHICKEN	29
Heirloom American polenta, roasted broccoli, salsa verde & au jus	
PORK CHOP MILANESE	29
Italian greens, pepperonata & lemon butter sauce	
USDA PRIME CENTER CUT 12oz N.Y. SIRLOIN*	56
Potato purée, roasted mushrooms, caramelized onion puree & red wine au jus	